

evening 5pm -8.30pm

Please let us know of ANY dietary requirements or allergies before ordering
Our small plates are made for sharing style. We recommend 4-6 dishes between two people

Gordal & Manzanilla olives picante with pickled garlic (Ve)	£4.50
Pickled chillies (Ve)	£3
Stuffed vine leaves (Ve)	£6
HIVE bakehouse sourdough, Honest Toil extra virgin olive oil (Ve) + add Lamiri Harissa butter (V) £2	£3.50
Garlic butter flatbread with parmesan (V)	£5
Marinated white anchovies with extra virgin olive oil	£6
Pat's cheese plate & Peters Yard sourdough crackers (V)	£9
'The Real Cure' British charcuterie	£9
Hartgrove Coppa, Dorset Chorizo Picante and Fennel & White Pepper Salami	



Mezze Dips

served with pita bread (Ve) as standard or crudites (GF/Ve) upon request

Garlic hummus, zhoug & sumac (Ve)	£6.50
Whipped Feta with honey & aleppo pepper (V)	£6.50
Harissa hummus with roasted red peppers (Ve)	£6.50
Local beetroot & mint yoghurt (V)	£6.50

Charred padron peppers (Ve)	£6
Olive oil potatoes, zhoug (Ve)	£6
Rocket, pear, goats cheese & walnut salad (V)	£8
Lamiri harissa glazed aubergine, tahini, pomegranate (Ve)	£12
Charred tenderstem broccoli, crumbled feta, chilli & garlic oil (V)	£8
Creamy butterbeans, caramelised courgette, parmesan & fresh basil (V)	£8
Baked feta with sesame seeds, honey & aleppo pepper (V) <i>(please allow at least 25 minutes)</i>	£8.50
Roasted chicken thighs, charred pepper sauce & pickled chilli	£12
Slow roast lamb shoulder, green tahini sauce, herb salad & pickles	£14
Pork loin, charred plum, yoghurt, fresh basil & nduja butter	£13
Sea Sisters British conservas: Cornish hake with rosemary & capers served canned, with sourdough & pickles	£11

sun & salt